

DINNERLY



Country-Style Chicken Pot Pie with Mushy Pea Topping



40 minutes



2 Servings

This warming pie swaps the traditional puff pastry for a mushy pea topping. Nestled beneath is a chicken and veggie filling that oozes comfort.

WHAT WE SEND

- 1 onion
- 1 potato
- 1 carrot
- free-range chicken thigh fillets
- 2 chicken-style stock cubes
- 2 x 150g peas

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 180ml (¾ cup) boiling water
- 1 tbs olive oil
- 1 tbs plain flour ¹
- 60ml (¼ cup) milk ⁷
- 20g butter ⁷

TOOLS

- medium deep frypan with lid
- small saucepan
- potato masher
- 1L (4 cup) ovenproof dish

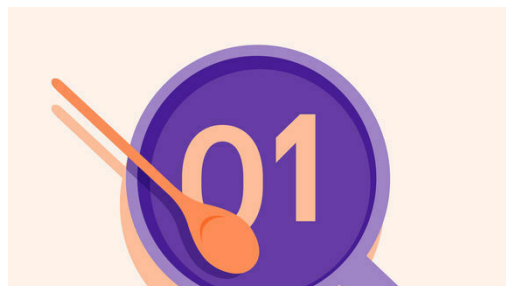
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7). May contain traces of other allergens.

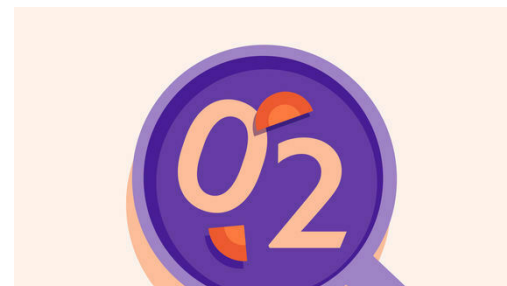
NUTRITION PER SERVING

Energy 610kcal, Fat 26.9g, Carbs 42.9g, Proteins 42.0g



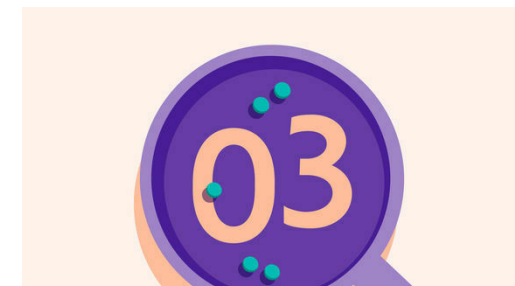
1. Prep ingredients

Thinly slice the **onion**. Peel the **potato** and **carrot** and cut into 1cm chunks. Cut the **chicken** into 2cm chunks. Crumble **1 stock cube*** into a heatproof jug, add **180ml (¾ cup) boiling water** and stir to dissolve.



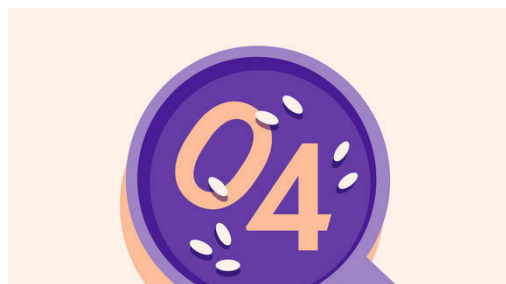
2. Brown chicken

Heat **2 tsp olive oil** in a medium deep frypan over medium-high heat. Cook the **chicken**, stirring occasionally, for 3-4 mins until browned. Remove from the pan. Heat **2 tsp olive oil** in the pan over medium heat. Cook the **onion, potato and carrot**, stirring occasionally, for 5 mins or until golden. Stir in **1 tbs plain flour** and cook for 1 min or until golden.



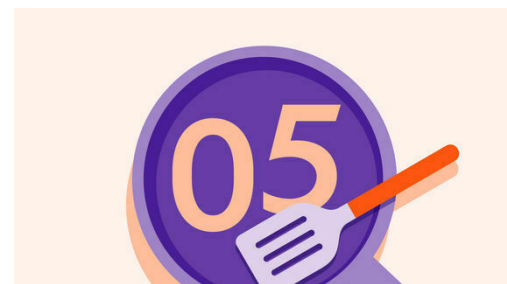
3. Simmer filling

Add the **chicken, stock** and **60ml (¼ cup) milk** to the veggie mixture and bring to the boil. Reduce the heat to medium. Cover and cook, stirring occasionally, for 15 mins. Uncover and cook for a further 5 mins or until the veggies are tender and the sauce is slightly thickened. Taste, then season with **salt and pepper**. Remove the pan from the heat.



4. Make mushy peas

Meanwhile, preheat the grill to high. Bring a small saucepan of water to the boil. Cook the **peas** for 2 mins or until tender. Drain, then return to the pan. Add **20g butter**, season with **salt and pepper** and coarsely mash the peas.



5. Grill and serve up

Spoon the **chicken filling** into a 1L (4 cup) ovenproof dish (see Make it yours). Top with the **mushy peas** and grill for 3-4 mins until bubbling. Enjoy!



6. Make it yours

Fancy individual servings instead of one large pie? Simply divide the filling among two 500ml (2 cup) ovenproof dishes, then top with mushy peas before grilling.